



La Fibule

VALENTINES MENU

STARTERS

Ⓥ **GOATS CHEESE**
Grilled goats cheese with rocket salad, walnuts, caramelised red onion croutons served in a honey mustard dressing

Ⓥ **TERRINE DE CHAMPIGNONS**
Fresh mushrooms with tomato, garlic, thyme and yoghurt

CRAB AND PRAWNS TABULE
Avocado with peeled prawns, crab meat and bulgar salad with a touch of chilli

HALLOUMI
Grilled halloumi with asparagus and rocket salad served with mustard honey drizzle.

CREVETTE ROYALE
King prawns with garlic, mixed herbs, tomato and harissa (chilli)

Ⓥ **MEZZA**
A selection of cold starters served with warm bread

MAIN COURSES

MONK FISH WITH SCALLOPS
Fresh monk fish and scallops with asparagus served in a creamy tomato sauce

SWORD FISH AU CITRON
Fresh sword fish marinated in lemon preserve, olive oil, cherry tomatoes and rocket with fresh chilli

POULET ATLAS
Breast of chicken with goats cheese, rosemary, shallots and sundried tomatoes served with creamy sauce, almonds and mushrooms

TAGINE D'AGNEAU D'ASILLA
Tender pieces of lamb cooked in yoghurt, sage and mint

TAGINE D'AGNEAU PIQUENT
Tender pieces of lamb cooked with mixed peppers, chilli and almonds

Ⓥ **PIMENT FARCI**
Stuffed peppers with rice, oyster mushrooms, courgettes, spinach and fresh herbs served with tomato sauce

AUBERGINE FARCI
Stuffed aubergine with cous cous, dry fruit, goats cheese and almonds

SIDE ORDERS
Warm cous cous, saute potatoes, fresh vegetables

A choice from the Dessert menu

Ⓥ Suitable for vegetarians

£ 34.95

